

FARM - TO - FORK

**Farmer's
TABLE**

ESTD. 2016

A NEIGHBORHOOD EATERY

Easter

MENU

\$49.95 PER PERSON

STARTER

CHOOSE ONE:

BURNT CARROT SALAD

Local avocado + pickled onion + cilantro + goat cheese + citrus thyme vinaigrette

KABOCHA SALAD

Arugula + caramelized walnuts + dried cranberries + feta cheese + poppy seed vinaigrette

CREAMY BUTTERNUT SQUASH SOUP

APPETIZER

CHOOSE ONE:

ZUCCHINI BLOSSOMS

Ricotta and spinach stuffed + mint + tomato bisque

CALAMARI OCTOPUS CHICHARRÓN

Lightly fried calamari and octopus + lime serrano remodelado + shishito peppers

MAIN COURSE

CHOOSE ONE:

ROASTED JIDORI CHICKEN

Confit potatoes + rosemary lemon butter sauce

BUTTERNUT SQUASH TORTELLINI

Brown sugar butter sauce + touch of cream

MAHI MAHI

Pan seared + crab meat + sun dried tomatoes + mushroom + spinach + poblano cream sauce

PORK SHANK

Slowly red wine braised + poblano mushroom risotto + poblano pistachio sauce

DESSERT

CARROT CAKE OR TRES LECHES CAKE